

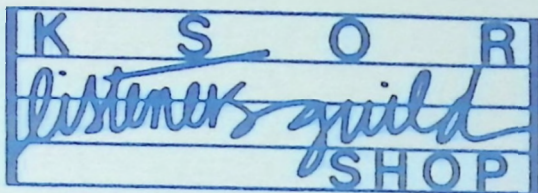
The KSOR LISTENERS GUILD  
& The OREGON WINEGROWERS ASSOCIATION  
present



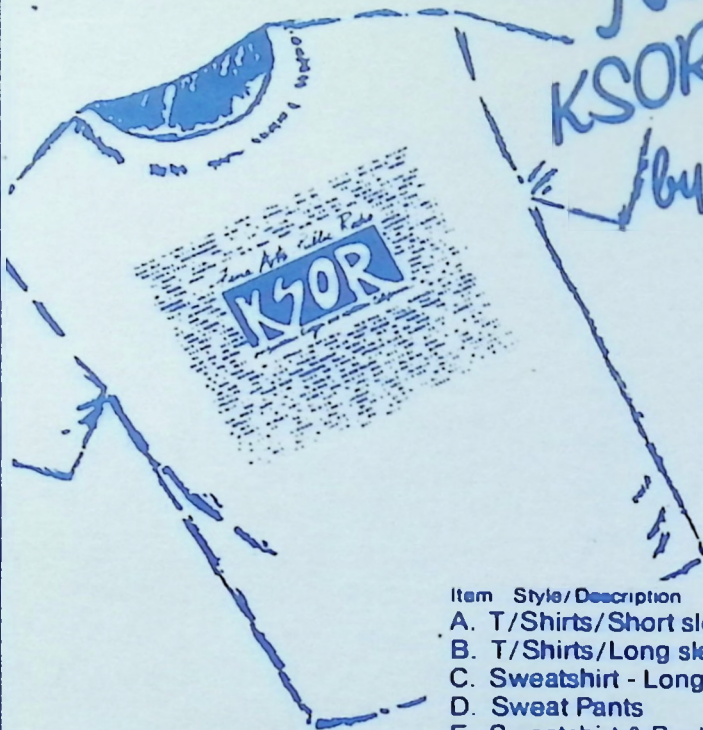
The Seventh  
Annual  
Oregon  
Harvest  
Celebration  
& Wine Tasting

in cooperation with  
Soup to Nuts Catering

Wednesday, December 2, 1987



**New!**  
**KSOR Designer Wear**  
*by Ashland Graphics*



Design shows all towns in KSOR Listening Area. Blended lavender & blue on your choice of: Black, Jade, Royal Blue, Teal, Purple. Hanes 50% Cotton/50% Acrylic. **Sizes:** Small, Medium, Large, X-Large

Item	Style/Description	Price + Ship/Handle
A.	T/Shirts/Short sleeve	\$8.50 each + 1.50
B.	T/Shirts/Long sleeve	10.50 each + 1.50
C.	Sweatshirt - Long sleeve	16.00 each + 2.50
D.	Sweat Pants	15.00 each + 2.50
E.	Sweatshirt & Pants Set	30.00 set + 3.00

Item Letter	Style/Description	Color Choice		Size	Quan	Price Each	Shipping	Price Total
		1st	2nd					
						\$	\$	\$

Allow 4 weeks for delivery.

Total Enclosed: \$ \_\_\_\_\_

Name \_\_\_\_\_

Make check payable to  
 KSOR Listeners Guild  
 1250 Siskiyou Blvd  
 Ashland, OR 97520

Address \_\_\_\_\_

OR  
 I wish to use ☐ MasterCard ☐ VISA

Phone \_\_\_\_\_

Card No \_\_\_\_\_

Expires \_\_\_\_\_



***This evening's program features  
wines from twenty Oregon Wineries***

Alpine Vineyards  
Amity Vineyards  
Bethel Heights Vineyard  
Bridgeview Vineyards  
Chateau Benoit Winery  
Forgeron Vineyard  
Girardet Wine Cellars  
Glen Creek Winery  
Henry Winery  
Hillcrest Vineyard  
Hinman Vineyards  
Knudsen Erath Winery  
Oak Knoll Winery  
Rogue River Vineyards, LTD  
Serendipity Cellars Winery  
Siskiyou Vineyards  
Sokol Blosser Winery  
Tualatin Vineyards  
Valley View Vineyard  
Veritas Vineyard

***Oregon food products provided by***

Butte Creek Mill  
Cuppa Joe Coffee Trader  
Farmers Market  
Farrago Chocolates  
Gary R. West Meats  
Gooding Egg Farm  
Greenleaf Delicatessen  
Jacksonville Bakery  
La Baguette  
Lynden Farms  
Pastabilities  
Pinnacle Orchards  
Rising Sun Farm  
Safeway Stores, Inc.  
Umpqua Dairy

***Catered by***

Dorathy Anderson-Thickett of "Soup to Nuts"

***Poinsettias by***

Ashland Flowershop and Greenhouses

***Arrangements by***

Flowers by Susie

***Music by***

Robin Lawson Trio

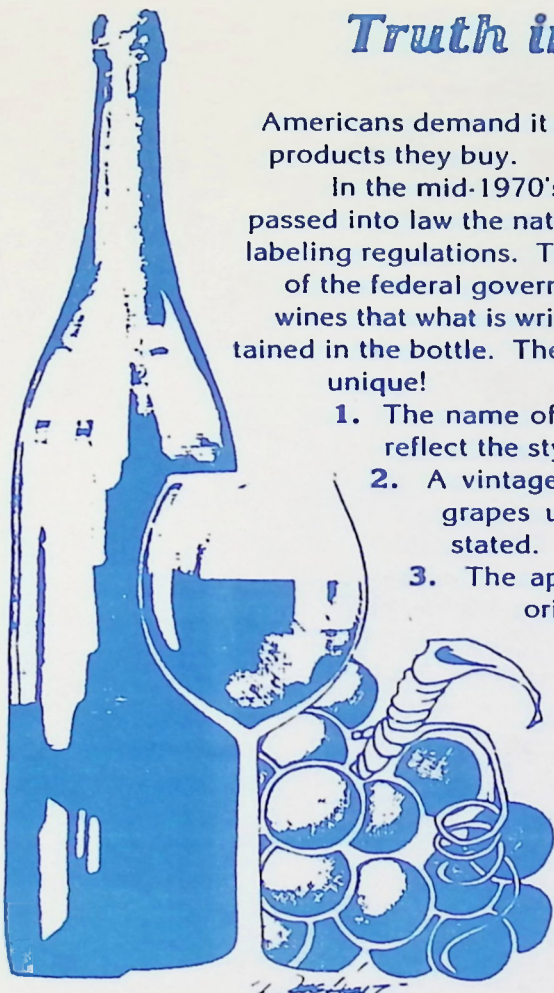
# Truth in Packaging!

Americans demand it and their laws require it in most other products they buy.

In the mid-1970's Oregon winemakers drafted and had passed into law the nation's strictest consumer-oriented wine labeling regulations. These regulations combined with those of the federal government assure the consumer of Oregon wines that what is written on the label is indeed what is contained in the bottle. These regulations remain, like the wines, unique!

1. The name of the winery and graphics of the label reflect the style of the winery.
2. A vintage date indicates that at least 95% of grapes used were harvested during the year stated.
3. The appellation, a statement of geographic origin, is mandatory for varietally labeled wine and all of the grapes used must come from the region named.
4. The name of a wine can be varietal (containing at least 90 per cent of the grape variety named, with the exception of Cabernet Sauvignon, which is traditionally blended). By comparison, federal regulations require only 75 percent.

The name of a wine can also be proprietary, or privately owned, coined by the owner to describe the



contents. No Oregon-produced wine may be given a generic name. That is, it may not be called by European geographic names such as Chablis, Rhine, or Burgundy.

5. The label must carry the name and location of the winery producing the wine therein.

6. Sulfites traditionally have been used to preserve color, flavor and aroma. Federal regulations require this label information.

7. Percentage of alcohol indicates the type of wine. Table wines are under 14% alcohol.



**The Oregon Winegrowers Association**

P.O. Box 6590 Portland, OR 97228-6590 (503) 233-2377



## ALPINE VINEYARDS

### Alpine

#### 1986 White Reisling

(Estate Bottled)

Cold fermented over several weeks to retain the delicate, aromatic flavors that distinguish this exquisite grape. These wines are off-dry, with approximately 1 percent residual sugar.

#### 1984 Pinot Noir

(Estate Bottled)

Aged exclusively in French oak, yielding an outstanding complexity of flavors. Malolactic fermentation enhances this complexity.

#### 1985 Cabernet Sauvignon

(Estate Bottled, Vintage Select)

One of the few Cabernets produced in the Willamette Valley, it is cool fermented to achieve delicate nuances that are subtle, intriguing and delicious. Closely resemble the fine wines of Bordeaux.

Notes:



25904 Green Peak Road

Alpine, OR 97456

(503) 424-5851

Tasting 12-5 daily (June 15-  
Sept. 15); weekends only in  
winter; closed Jan. Group tours  
by appointment.

Picnic facilities.

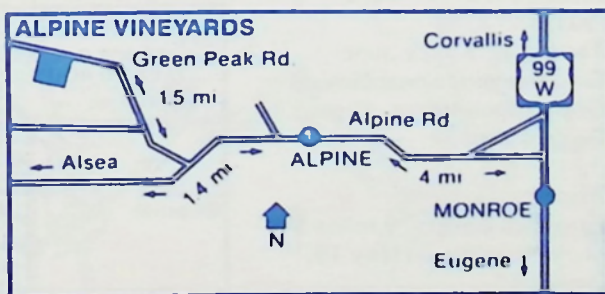
Also:

The Wood Gallery

818 S.W. Bay Blvd.

Newport 265-6843

12-5 daily.



## AMITY VINEYARDS

### Amity

#### 1985 Oregon Gewurztraminer

A floral, spicy, but richly perfumed wine made of 100 percent Oregon-grown grapes. Its dry style is a good companion to salmon, clams, pork dishes or Chinese food.

#### 1984 Oregon Pinot Noir

Made of 100 percent Oregon-grown grapes, this wine has good fruit, tannin and acid and will improve with 1-2 years of bottle aging. A lighter style Pinot, it can accompany barbecued strong-flavored fish such as salmon and also goes well with duck and lamb.

#### 1986 Oregon White Riesling

A wine with delicate floral nose, excellent balance and a smooth finish, excellent for sipping or accompanying delicate seafoods, poultry and souffles. All the grapes were grown in the Willamette Valley.

#### Oregon Blush

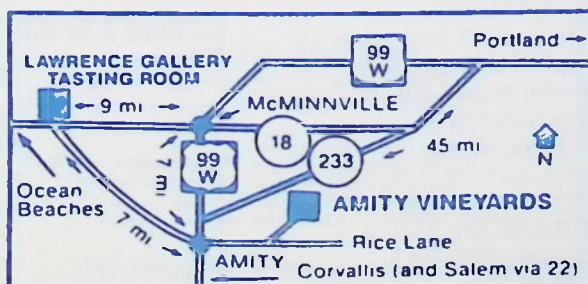
A blend of premium varietals with the fresh fruitiness of just-squeezed grapes. A delightful off-dry sipping wine that is also excellent with fruits, poultry and ham. Serve slightly chilled.

Notes:

18150 Amity Vineyards Rd., S.E.  
Amity, OR 97101-9603  
(503) 835-2362

Tasting 12-5 daily June-  
Oct.; weekends only Nov.-May.  
Or by appointment. Closed  
Dec. 24-Jan. 31

Also:  
Lawrence Gallery, 9 miles SW  
of McMinnville on Hwy 18,  
Daily 12-5.





## BETHEL HEIGHTS VINEYARD Salem

### 1986 Pinot Noir

Excellent vintage, warm fermented in open containers and aged in French oak for nine months. It is fleshy, with forward fruit and a rich, aromatic bouquet that will mature earlier than the 1985 Pinot Noir.

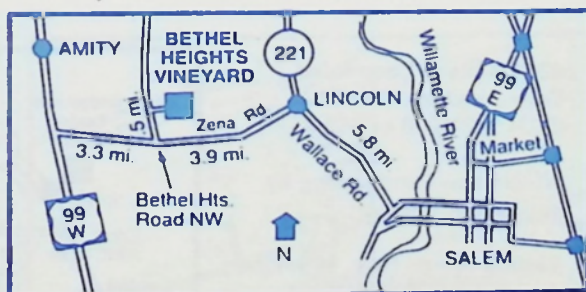
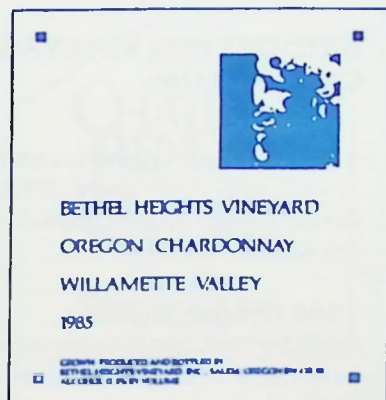
### 1985 Gewurztraminer

A rich, fruity wine from an outstanding vintage with an off-dry, piquant flavor balanced with slight sweetness. It will increase in spice and floral aroma with age and will stand up to well-spiced foods.

### 1986 Chardonnay

A blend of two clones grown at the winery, the wine is highly aromatic, and the taste follows with rich tropical flavors balanced by citrus and apples.

Notes:



6060 Bethel Heights Road N.W.  
Salem, OR 97304  
(503) 378-0565 or 585-5630  
Tasting 11-5 Tues.-Sun;  
weekends only Jan.-Feb.

## BRIDGEVIEW VINEYARDS

### Cave Junction

#### 1986 Oregon Gewurztraminer

A wine with light, spicy character and extraordinary charm, especially as grown in the Illinois Valley.

#### 1986 Oregon Riesling

Medium dry, a very fruity wine with a good balance of acid. Made in the typical German style.

#### 1986 Oregon Muller Thurgau

Light and fruity. A pleasant wine for lunch or a picnic.

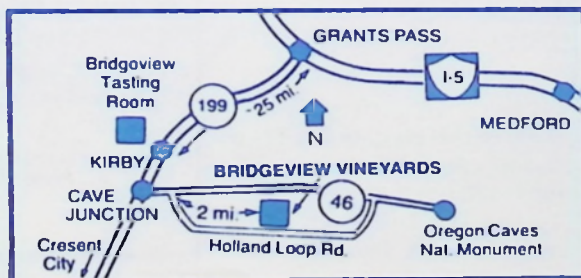
Notes:



4210 Holland Loop Road  
Cave Junction, OR 97523  
(503) 592-4698 or 592-4688

Winery tours and tasting by  
appointment only.

Tasting room: Hwy. 199, Kerby  
Across from Kerbyville Museum  
I-5 daily, May-Oct.





## CHATEAU BENOIT WINERY Carlton

### 1983 Oregon Pinot Noir

Fermented 9 months in French oak, the wine is a medium ruby color and has a long finish accompanying its luscious bouquet. It is well balanced, with moderate tannins and acid and should continue to develop well with aging.



### 1986 Oregon Muller-Thurgau

A very fresh and intensely fruity but slightly spicy wine in both aroma and palate. The medium sweetness is balanced with moderate acidity and a somewhat "spritzzy" character, which leads to a long, luscious aftertaste. Serve chilled as an aperitif or with fruit or desserts.

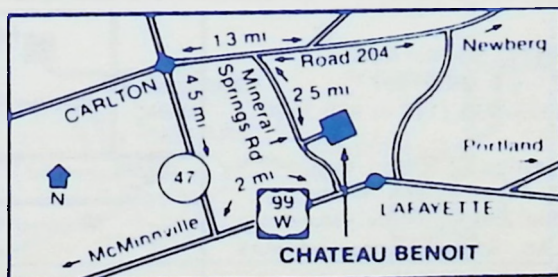
### Rainbow Run

A medium-sweet blush wine made of 90 percent Pinot Noir and 10 percent Chardonnay grapes. A nice light picnic wine.

Notes:

6580 N. E. Mineral Springs Rd.  
Carlton, OR 97111  
(503) 864-2991 or 864-3666

Tasting 11-5 weekdays;  
12-5 on weekends. Tour  
groups of 15 or more by  
appointment. Picnic facilities.



## FORGERON VINEYARD

### Elmira

#### 1985 Pinot Noir

A light brick-red wine with a spicy Burgundian nose, characterized by rich flavors balanced with an elegant structure. Aged in French Nevers and Tronçais oaks.

#### 1986 White Riesling

A rich and forward nose of flowers and lemons, with a slight sweetness balanced by crispness and dry finish.

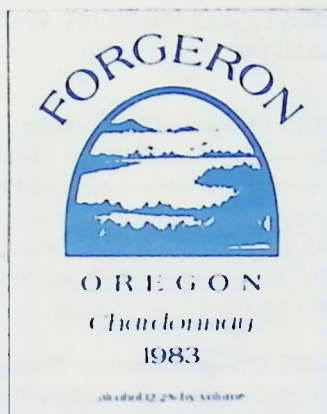
#### 1984 Chardonnay

Pale and straw-colored, with a delicate, subtle and complex aroma. Aging in French oak barrels produces a pleasing perfume and lingering finish.

#### 1983 Cabernet Sauvignon

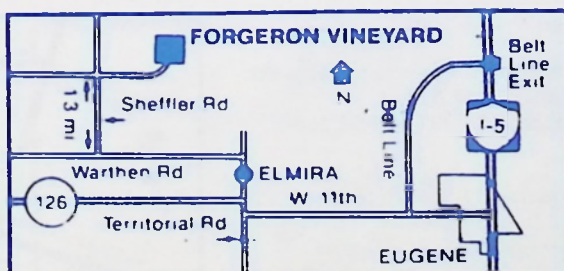
Light colored, round and delicious, tasting of cherry and cedar, this is a young wine with unusually rich and elegant flavors and aromas.

Notes:



89697 Sheffler Road  
Elmira, OR 97437  
(503) 935-1117 or 935-3520

Tasting 12-5, Mon. thru  
Sun., June-Sept.; Winter,  
Sat. and Sun. only; closed  
Jan. Special tasting and tours  
by appointment.





## **GIRARDET WINE CELLARS**

### **Roseburg**

#### **1986 Oregon Chardonnary**

A subtle touch of French oak, luscious fruit flavors, elegant and very drinkable.

#### **1986 Oregon Vin Blanc**

75 percent Chardonnay plus five other varieties unique to the Girardet Vineyard. A fruity, off-dry style that complements many foods.

#### **1985 Oregon Riesling**

A late-harvest style, rich and mellow, hinting of honey and apricots.

#### **1985 Oregon Vin Rouge Special Reserve**

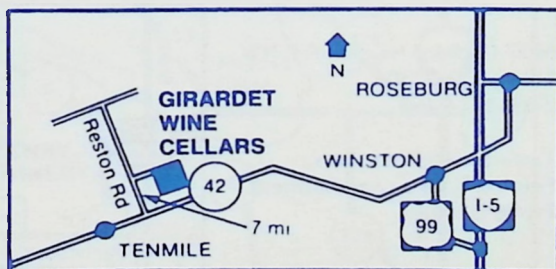
65 percent Pinot Noir plus nine other varieties unique to the Girardet Vineyard. Aged for six months in French oak, this wine shows rich flavors of black cherry and berries.

Notes:



895 Reston Rd.  
Roseburg, OR 97470  
(503) 679-7252

Tasting 12-5, May-Sept.;  
Oct.-Apr, Sat. 12-5, or  
by appointment. Closed  
Dec. 20-Jan. 30.



## GLEN CREEK WINERY Salem

### 1987 Pinot Noir, "Whole Cluster Fermented"

Processed by Carbonique Maceration — placing whole clusters of grapes into the vat uncrushed — this vintage, as in the past, offers subtleness and pleasing fruitiness. This rather exotic fermentation method produces a quite-fresh, aromatic and flavorful wine with a characteristic softness of palate.



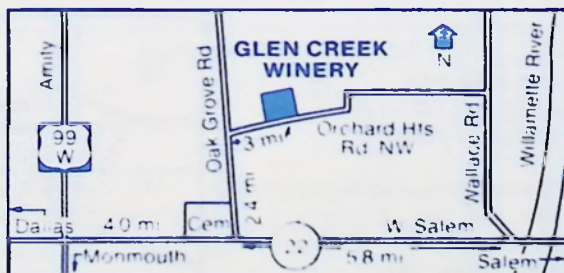
### 1986 Celeste

This pleasing white table wine is a blend of two popular Northwest varieties: Gewurztraminer and Mueller Thurgau. Since bottling, the wine has developed very well, bringing a beautiful, fragrant bouquet to the nose and a pleasant softness on the palate. An excellent choice to begin an evening of wine tasting.

Notes:

6057 Orchard Heights Rd. NW  
Salem, OR 97304  
(503) 371-9463

Tasting 12-5 Tues.-Sun.,  
Feb.-Dec., or by appointment.  
Picnic facilities.





## HENRY WINERY Umpqua

### 1984 Pinot Noir

One of the best ever produced by this winery. Quite fruity with a rich, full mouth that is tantalizing to even the most critical palate. Deep and dark in color, it finishes with authority and finesse.

### 1985 Chardonnay

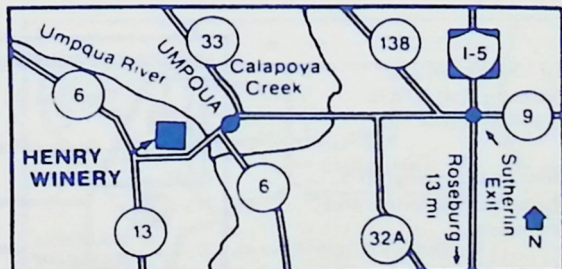
An elegant rich taste and bouquet with a lingering smooth finish. The wine will continue to age for several more years.

Notes:



P.O. Box 26, Hwy 9  
Umpqua, OR 97486  
(503) 459-5102 or 459-3614

Tasting and tours 11-5 daily,  
except major holidays.  
Picnic facilities.



## HILLCREST VINEYARD Roseburg

### 1985 Vintage Select Riesling

Probably one of the finest Rieslings ever made at Hillcrest, it has lots of acid, a complex array of bouquets and flavors and a beautiful light-gold color. A worthy successor to the gold-medal 1983 Riesling.

### 1981 Cabernet Sauvignon

1981 was the first year the Cabernet grapes were destemmed, resulting in a smoother, earlier drinking wine that is not as full-bodied or tannic as in past years but will hold up for many years to come.

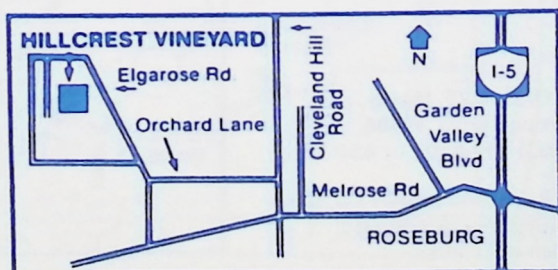
### Mellow Red Wine

The second year of the mellow red comeback, this recreation of Richard Sommer's original jug wine that built Hillcrest has a soft tone, plenty of fruit with a long silky finish and a light red color. It compares well with varietals.

Notes:

240 Vineyard Lane  
Roseburg, OR 97470  
(503) 673-3709

Winery open daily 10-5.  
Tours, tasting room, and  
wine sales.





## HINMAN VINEYARDS

Eugene

### 1986 Oregon White Riesling

Produced from grapes grown only in Oregon, the natural flavor was softened by adding residual sweetness as süss reserve back into the dry wine to create its German-style finish. A soft white wine with a slightly sweet character and excellent balance.

### 1981 Cabernet Sauvignon

Aging for three years in small Limousin oak barrels transformed the full aromas of walnuts and toasted oak into flavors of medium cabernet sauvignon intensity. A full growing season for the grapes produced excellent sugar-acid balance. Ripe berry fruit with elegant structure and medium long finish in a wine that is ready to drink.

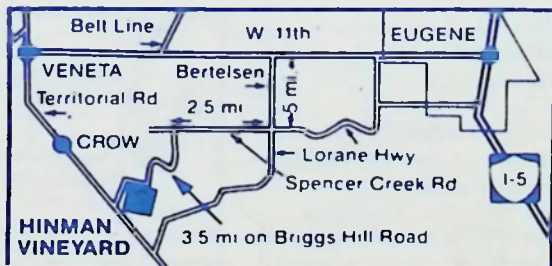
### 1986 Gewurztraminer

This award-winning wine is dry and spicy, typical of gewurztraminers. Good as a sipping wine or with light dishes, it is especially interesting with Oriental cuisine and seafood.

Notes:

27012 Briggs Hill Road  
Eugene, OR 97405  
(503) 345-1945

Tasting 12-5 daily, Apr.-Oct.;  
weekends only Nov.-Mar.  
Occasionally closed Sat. or  
Sun. for special events in  
amphitheater.



## **KNUDSEN ERATH WINERY**

### **Dundee**

#### **1986 Oregon Pinot Noir**

An outstanding vintage for Oregon, the 1986 Pinot Noir is richly fruited with aromas of raspberry, strawberry and black pepper, supported by a firm backbone.

#### **1986 White Riesling**

(Estate Bottled)

This Riesling has a delicate floral aroma with subtle hints of gardenia and honey. The flavors are classically Oregon: rich and complex, yet low in alcohol, light and elegant. The slightly off-dry finish is well balanced by a pleasant crispness.

#### **1986 Oregon Chardonnay**

A delicately perfumed Chardonnay produced entirely from grapes grown in our own vineyards, fermented and aged in French oak barrels.

#### **Oregon Cabernet Sauvignon**

A wine with deep red color, strong peppery aromas and luscious cherry and mint flavors, it has a good tannin backbone. It is the second release produced from grapes grown at the Knudsen Erath estate and other Oregon vineyards.

Notes:



17000 N.E. Knudsen Lane  
Dundee, OR 97115  
(503) 538-3318

Tasting 10-6 daily in summer;  
11-5 Oct. 15-Apr. 15. Groups  
by appointment.  
Also: Hwy. 101, Tillamook,  
north of Blue Heron Cheese  
Factory.





## OAK KNOLL WINERY Hillsboro

### 1986 Willamette Valley White Riesling

Silver Medal winner at the 1987 Oregon State Fair, this off-dry white wine has a lovely aroma of peaches and pears and a delicious crisp finish. Enjoy with roast chicken, turkey or baked ham.

### 1986 Willamette Valley Chardonnay

A medium-bodied dry white wine with a rich aroma and long, complex flavor. Rich on the palate with good acid and a harmonious balance of fruit and oak. An ideal match for Pacific Northwest seafood.

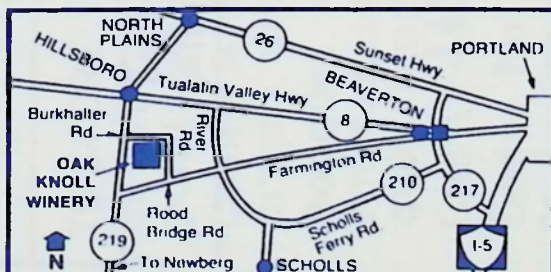
### 1986 Willamette Valley Pinot Noir Blanc

A refreshing table wine made in an easy drinking style, it has a clean, crisp taste with hints of strawberries and raspberries in the aroma and aftertaste. Slight residual sugar balances the wine's natural acidity. Excellent for picnics or sipping. Serve chilled.

Notes:

Route 6, Box 184  
Hillsboro, OR 97123  
(503) 648-8198  
Tasting Wed.-Sun. 12-5; Sat.  
11-5. Or by appointment.

Also: Shipwreck Cellars  
3521 SW Hwy 101  
Lincoln City, OR 97367  
Tasting daily 11-5.



# THE KSOR HARVEST WINE FESTIVAL WINERY SCOREBOARD.

Space for notes also on each winery page

WINE / TYPES OR WINERIES	COLOR 2	BOUQUET 2	FRUIT/ ACID 2	CLARITY 2	BODY 2	TOTAL 10



[illegible]

**TO SCORE:** Each category of taste represents two points. A total of ten maximum points are available for each wine tasted. Ten points would be a perfect wine.

**Color:** A wine should display vibrant color without tinges of brown, unless very old.

**Bouquet:** Clean grape smells, nothing non-vinous.

**Fruit/Acid:** The wine should display good fruit and thirst quenching acid.

**Clarity: No haze, pristine and clean in appearance**

**Body:** Not insipid, with good heavy feel in the mouth.

**ROGUE RIVER VINEYARDS**  
**Grants Pass**

**Gewurtramlner**  
Dry and spicy with a very clean finish.

**Chardonnay**  
Dry, slight oak flavor.

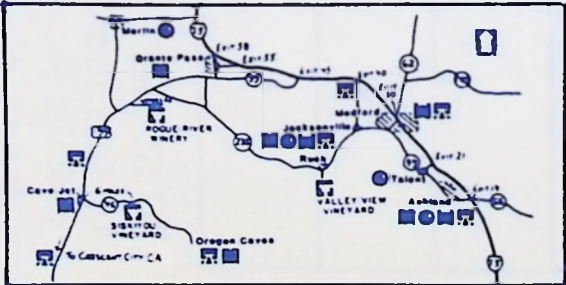
**Oregon Blush**  
Fruity, semi-dry.

**Very Berry Cooler**

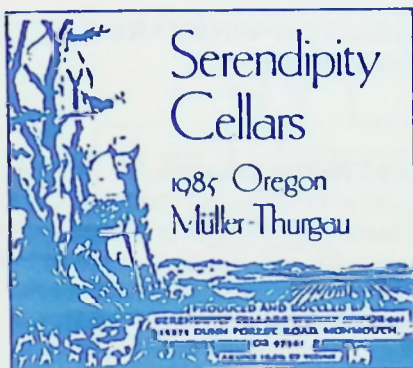


Notes:

3145 Helms Rd.  
Grants Pass, OR 97527  
(503) 476-1051



## SERENDIPITY CELLARS WINERY Monmouth



### 1985 Oregon Chardonnay

Rich, full flavor with a lingering dry finish. This wine has a fruity complexity and only enough aging in French Nevers oak to add a touch of extra flavor. Excellent with seafood and dishes featuring rich cream sauces.

### 1986 Willamette Valley Marechal Foch

A variety unique to Oregon and the West, the grape produces a deep, dark-red wine. Its finesse, flavor and great complexity are similar in style to the Petite Sirah and demand a thick steak, venison or perhaps Italian cuisine.

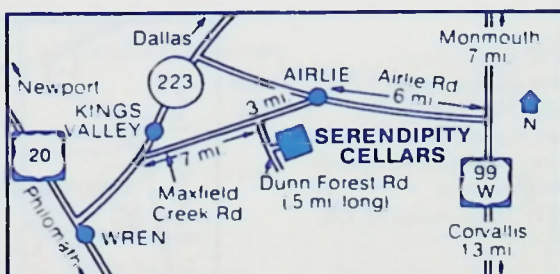
### 1983 Polk County Pinot Noir

A full-bodied complex wine with an intense ruby-red color. Its structure allows it to age with grace, given time and careful storage. Enjoy with red meats, wild game or robust cheese.

Notes:

15275 Dunn Forest Road  
Monmouth, OR 97361  
(503) 838-4284

Tasting 12-6 daily except Tues;  
weekends only Jan.-Apr.





## SISKIYOU VINEYARDS

### Cave Junction

#### 1985 Muller Thurgau

A crisp, floral aroma characterizes this "cousin" of the riesling grape. A delicate, pale color and classic "petulance" or "spritz" make this an excellent, light aperitif to be enjoyed at lunch or on picnics.

#### 1986 Cabernet Sauvignon Blanc

Made from Rogue Valley grapes as a blush wine, it has a wonderful pepper and spice aroma and is very popular. The off-dry flavors are richly balanced by a pleasant crispness.

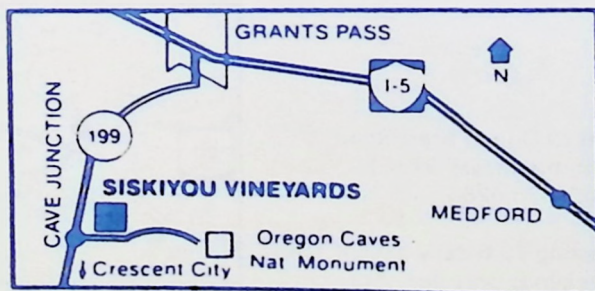
#### 1985 Chardonnay

The warm, dry fall in 1985 produced a forward, full, aromatic Chardonnay with a tangy crispness. A rich wine that can be drunk now or aged for many years in the bottle.

Notes:



6220 Caves Hwy.  
Cave Junction, OR 97523  
(503) 592-3727  
Tasting and sales 11-4 daily  
Also: Siskiyou Vineyards  
Oregon Store  
33 N. Main, Ashland, OR



## SOKOL BLOSSER WINERY Dundee

### 1985 Oregon Chardonnay

Aged in Nevers oak, this wine is more round and floral than in past years. The oak overtones are subdued and allow the fruity character to dominate. Made from Yamhill-County-grown grapes.

### 1985 Oregon Pinot Noir

Made from grapes grown on the Red Hills of Dundee, this wine is deeply colored, with a rich berry/cherry-like nose that is full and lingers in the mouth. It will age well if left in the cellar for several years.

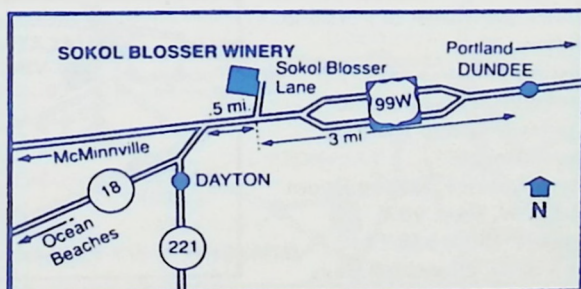
### 1986 White Riesling

1986 was an exceptional year for riesling, producing a wine with plentiful aroma and an attractive balance of sweetness and tartness. It will improve considerably with a year or two of aging in the bottle.



Sokol Blosser Lane  
P.O. Box 199  
Dundee, OR 97115  
(503) 864-3342

Tasting and gifts 11-5 daily  
all year.



## TUALATIN VINEYARDS

### Forest Grove

#### 1986 White Riesling

A fresh, appley, off-dry, German-style Riesling with perfect balance. Delightful for sipping but crisp enough to serve chilled with chicken or fish entrees.

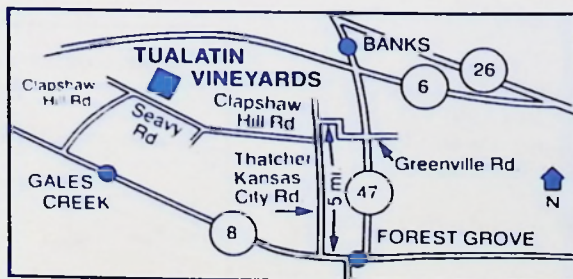
#### 1984 Chardonnay

A light-style Chardonnay that shows good development with hints of French oak. Ideal with chicken or fish dishes or a gourmet meal.

Notes:



Route 1, Box 339  
Forest Grove, OR 97116  
(503) 357-5005  
Follow signs west of Portland  
on Hwy. 26.  
Tasting 9-3 weekdays, 1-5  
weekends; closed Jan. &  
holidays. Group tours by  
appointment.  
Also: Dundee Tasting Room  
110 S. W. Hwy. 99W  
Dundee (503) 538-1410  
11-5 daily, closed holidays.





## VALLEY VIEW VINEYARD Jacksonville

### 1983 Merlot

Medium garnet color. Herbal minty, black cherry and chocolate aromas and flavors. Clean, somewhat austere and very well balanced. Peppery complex flavors in the finish. Will improve with age.

### 1979 Cabernet Sauvignon Reserve

Robust, very intense, loads of fruit and oak and some tannin left. Should age well over the next 10 to 15 years.

### Mountain Mist

Light, fruity, pleasant blend of Gewurztraminer, Muscat and Chardonnay.

### 1986 Chardonnay

Fermented in the barrel. Rich, oaky, Chablis-style packed with plenty of fruit.

### 1986 White Cabernet

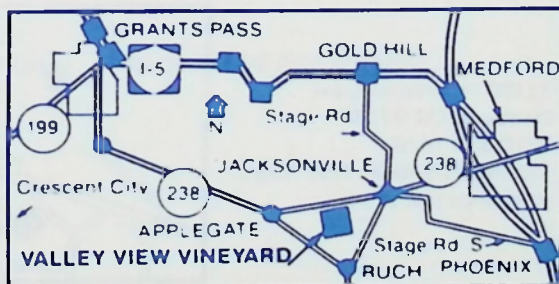
Bright, salmon color; crisp and refreshing; good acidity. Goes well with food.

Notes:



1000 Applegate Road  
Jacksonville (Ruch), OR 97530  
(503) 899-8468

Tasting and informal tours  
11-5 every day, all year.  
Also: The Tasting Room  
690 N. 5th Street  
Jacksonville 899-1001  
52 E. Main Street, Ashland  
12-5 Tues.-Sun.



## VERITAS VINEYARD Newberg

### 1986 Chardonnay

A barrel-fermented wine with a balance of fruit and oak, exhibiting a lingering finish.

### 1984 Pinot Noir

A light, fruity wine from a neglected and underrated vintage. It has good varietal character and a spicy cherry flavor.

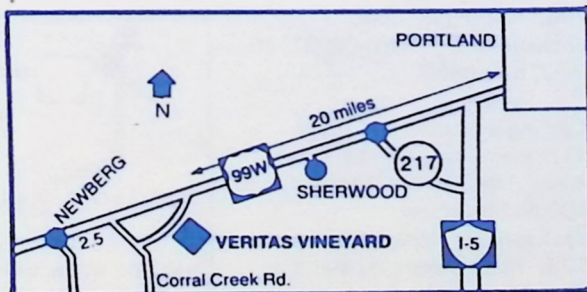
### 1986 Riesling

Semi-sweet and aromatic.

Notes:



31190 NE Veritas Lane  
Newberg, OR 97132  
(503) 538-1470  
Tasting 11-5 daily, May-Aug.;  
weekends rest of year.



## **CUPPA JOE**

### **Ashland**

Cuppa Joe Coffee Trader is proud to be a part of the KSOR wine tasting for the third year.

We are serving KSOR Blend coffee, both Regular and Swiss-Water-Process decaffeinated, which we created to be a continuous benefit to KSOR. In our store at 60 East Main Street (Ashland Plaza), we sell these coffees and donate 50¢ for each pound sold, to KSOR the year round.

May we suggest that your Holiday gift giving include Coffee Gift Packs, containing an assortment of fine gourmet Coffees, Teas, imported Candies and other gourmet specialties.

Remember that KSOR receives 50¢ for each pound of KSOR Blend sold!

Thank you,  
Rose Marie and Linda Marie Greenburg

*We support the Arts!*



**60 EAST MAIN ST.  
ASHLAND, OR 97520  
(503) 482-5281**

**ROSE MARIE GREENBURG**  
Manager



**FARRAGO CHOCOLATES**

301 W. 6th St.  
Medford, OR 97501  
(503) 772-8532

ROGUE VALLEY MALL



*Fine Handmade  
Chocolate truffles  
of Unsurpassed Quality*

**Chocolate Truffles**

take their name from a rare mushroom that grows only in France underground on the roots of oak trees. These fragrant fungi have a soft earthen appearance and look very much like the confection which bears the same name. The original truffle confection contained fine French cognac and was drenched in cocoa for convenient handling.

Serving tonight includes a selection from our 24 varieties.

**Gateau au Chocolat**

We ship U.P.S. anywhere in the U.S.

**GARY R. WEST MEATS**  
**Jacksonville**  
**889-1829**

*Christmas from Jacksonville, Oregon*  
*by*  
**Grady R. West**  
**MEATS**  
690 N. 5th Street  
Jacksonville, Oregon 97530



*Serving:*  
**Hickory Smoked Turkey**  
**Hickory Smoked Beef Jerky**  
**Sweet Hot Mustard**



690 N. Fifth St.  
Jacksonville, OR 97530  
(503) 899-1829

## GREENLEAF DELICATESSEN

49 N. Main St. "On The Plaza"  
Ashland, OR 97520  
(503) 482-2808

### Featuring Tonight:

**SPANAKOPITA:** a traditional Greek dish of spinach and feta cheese in layers of golden phyllo pastry.

**DOLMAS (Dolmades):** grape leaves filled with rice and herbs, marinated in olive oil.

**PASTA PRIMAVERA:** fresh Pastabilities pasta with broccoli, red peppers, artichoke hearts, olives and cheeses in a light vinaigrette dressing!

We take pride in offering a variety of freshly prepared gourmet foods, daily specials of traditional deli fare, and ethnic specialties from the world over.

FULL SERVICE CATERING AVAILABLE, Party Trays & Hot Entrees.  
482-2808.

*"The finest and the freshest!" Healthy and delicious!"*

*"Enjoy our friendly atmosphere or take it with you."*





## **PINNACLE ORCHARDS**

### **Medford**

Serving tonight - samples of fruit and cheese from our award-winning 1986 gift catalog.

Since 1937 . . . when the first Pinnacle Orchards catalog appeared . . . we've been pleasing thousands of devoted customers with our home-grown Pears, Apples and other fine foods and gifts. Our company is still family-owned spanning three generations of pear growing in Southern Oregon, and staffed by loyal, caring people devoted to producing the best in mail-order gifts.

Our guarantee is very simple: If you're not happy with every gift you receive, then neither are we. Since 1937, we've fully and unconditionally guaranteed your complete satisfaction.

We have many items available year-round, including our Harvest-of-the-Month fruit clubs.

To receive a catalog, call toll-free . . . 1-800-547-0227 . . .  
In Oregon, it's 1-800-468-6816.

Now four locations for your holiday shopping!!!

**MEDFORD** — Pinnacle Pantry — Reject fruit, gifts

441 South Fir Street, 772-6271, two blocks south of Larson's

**JACKSONVILLE** — The Tasting Room — Mail order, unique gifts

690 North Fifth, 899-1481, on highway 238 . . . open daily

**ASHLAND (New!)** — Christmas Store — Mail order, unique gifts

57 North Main, 482-4591, (site of Gerry's Ice Cream; Gerry's will return in February)

**ROGUE VALLEY MALL** — Christmas Cart — Mail order, unique gifts

1st floor . . . open daily, outside of J.K. Gill's



# **PINNACLE ORCHARDS**

441 South Fir St.  
Dept. HM  
Medford, Oregon  
97501

*Ingredients provided by*

**JACKSONVILLE  
BAKERY**  
*"HOME OF BUNS"*

150 W. California, Jacksonville  
Phone 899-7533

36 N. Bartlett, Medford  
Phone 779-0688



**Good 'n Fresh**

**GOODING EGG FARM**  
KLAMATH FALLS, OREGON 97603

KENT GOODING  
*Quality Product*

(503) 884-4946  
*Quality Service*



**RISING SUN FARM**

2300 COLESTIN RD. • ASHLAND, OR 97520 • (503) 482-5392





*Ingredients provided by*



Stone ground, whole-grain flours and mixes at your favorite market.



4880 So. Pacific Hwy.  
Phoenix, Oregon  
535-1322



**UMPQUA**

Milk  
Ice Cream  
Sour Cream  
Cottage Cheese

Find us in your favorite market.

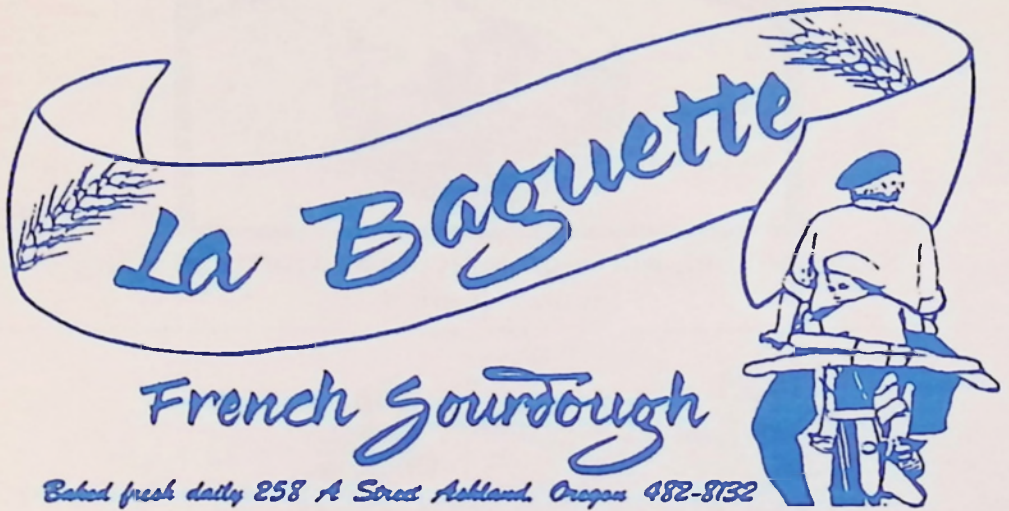


*Ingredients provided by*

# *Pastabilities*

258 A Street, Ashland, OR 488-0826

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***A special thanks to our  
Volunteers  
and to you.  
Enjoy!***

*Thanks to*

**Lorn Razzano of the Ashland Wine Shop**  
*for seven years of valuable advice, kind words and  
assistance in coordinating the event.*

**Marjorie Stober for signs and decor**

**The Daily Tidings  
Medford Mail Tribune  
Grants Pass Daily Courier**  
*for letting people know it's happening*

**Anne Decker, Coordinator  
and Marjorie Stober**  
*for many hours of behind-the-scenes work to put it all together*

**Poinsettias by**



**Arrangements by**

**FLOWERS by SUE**

DORATHY ANDERSON-THICKETT'S

*Soups to  
nuts*

C A T E R I N G

*From our OREGON KITCHEN*

Frittata with Broccoli, Onion & Sweet Red Pepper

Marinated Barbequed Chicken with Hazelnut Sauce

Marscapone with Sun-Dried Tomatoes & Pesto

Cheddar and Herb Pretzels

Ham Tortellini with a Mixed Fruit Salsa

Puff Pastry with Wine Poached Apples and Pears

Pizza with Three Cheeses and Mushrooms

Fresh Vegetable Assortment from Farmers Market

*Call us for your holiday party*

503-773-1157